

FRIDAY, AUGUST 20, 1880.

WILD HOGS.

How They are Hunted in Tennessee.

Some Excellent Experiences.

The early settlers brought hogs with them to this country, and having little or no food for them, suffered them to stray off among the hills to root for their own living. The mast, which is very abundant in these hills, consists of hickory, beech and chestnut, as well as acorns, so that hogs, deer and turkeys grow fat on in the fall and winter. Hogs stray off from their owners, and become wild as deer, and it requires as much skill and cunning to capture the one as the other, and in the course of time their whole nature and entirely changed. Instead of the fat, luscious hogs, as we see them on the farms, or as a house pet in an Irish shanty, they become ferocious wild beasts. They grow tall and slabsided. Their ears stand up straight, their hair grows long and wiry, and, in short, they are a different animal in nature, habits and appearance.

Mountain wolves are plenty in these hills, but they seldom attempt to capture a hog from the drove, knowing they are likely to be captured themselves.

The people who live in the hills depend almost entirely on game and wild hogs for their supply of meat. The wild hog is not fit for food in summer, but grows fat in the late fall and early winter on the great abundance of mast in these great forests. The wild hog here is not considered the property of any one settler, but is looked upon as common stock proper for all who may choose to pursue and capture him.

After a hard night's rest on a blanket before a big log fire, we are up by daylight to find about three inches of snow on the ground, just what we wanted. Even the long Kentucky rifle is left hanging in the rack in the cabin. Our outfit consists of a stout hickory club and a butcher knife, the latter tightly belted around the waist in a leather scabbard. These are the only sporting tools for hunting wild hogs in these hills, and they are very effective, as we shall presently see.

Some seven or eight of us, with as many stout dogs, set out that morning, and after a tramp of three miles or more we begin to discover signs of game. We now halt and hold a council of war. Our object is to find a lone scabbard. These are the only sporting tools for hunting wild hogs in these hills, and they are very effective, as we shall presently see.

"You see, boys," said Captain Jack, "here is the range of a drove, and you see by the signs and fresh beds as well as the tracks in the snow, that there is about twenty hogs in the drove, big and little. Most of them are bar-bellows, and will give a hard fight. Now, Jim and Ned, take two of the dogs and go round that point of hill over there. Sam, you and Bob just kinder crawl around over that ar'nob and lay low. The rest on us will follow on the trail. When I see the hogs I'll holler like an owl. Then you answer, 'Hoo! hoo! hoo! same as me, case I see the hogs a rootin'." Then pull in and head 'em off till the dogs come up."

The snow gave us a good chance to see the hogs a good way off, and we had not proceeded far before we sighted them a few hundred yards away busily turning up the leaves in search of food. Here we halted behind trees, and Captain Jack gave the call in imitation of the big horned owl, which was answered by the two other parties. This was the signal for attack. We started in on a run to surprise the game, and soon the dogs had brought the hogs to bay. The rest of the hunters soon arrived with all the dogs, and the fight commenced, each one urging his dog to seize a hog by the ear, and watching his chance would jump astride of him and holding him with one hand would put in his other blows over the head with his club, and as soon as down with his butcher knife and plunge it up to the hilt in the hog's throat—then off for another. The chase and slaughter are thus kept up for a mile or more, or until the dogs and men are tired out or all the hogs killed, when we retrace our steps and make arrangements for gathering up our game.

We have seen a stout hog bound off through the woods with his rider while the dog was fast to his ears, and carry both a considerable distance before being killed. The sport is ludicrous in the extreme, as well as being attended with considerable danger; and unless one is familiar with it he is pretty apt to get severely hurt by the side-wipes of the hog's long tusks. When we engage this drove the fight was in a circle and furious. As for ourselves, though not a coward, we must confess that we often preferred to take refuge up a sapling and watch the fight than to participate in it. The day was far advanced when the sport ended. We all assembled and built a large fire and proceeded to dress the slaughtered hogs into camp, which proved a very laborious job. When all the killed had been brought in, we counted eleven large fat porkers. It was now near dark, and we concluded to camp there for the night—returning to where we had left our provisions in the morning. On first discovering the game and bringing it into camp, we hung up the hogs, to have them ready for transportation. We cut out tender loins and broiled them on the live coals, and enjoyed a hearty supper and breakfast. During the night we were awakened by a pack of wolves which had assembled on a neighboring hill to give us a grand serenade. We could not see them, but should judge from the great noise they made that there were fifty at least, and had we not eight or ten stout dogs, and a large fire, they would have made an attempt to capture and carry off our game.—Cor. of the Cincinnati Commercial.

Hot Weather in Mexico.

The morning sun was dancing over the floor in double-shuffles as his Honor fell into the station, his face flushed, his hair wet, and his general look one of goneness.

"Bijah, did you ever see such a scorcher?" he faintly inquired, as he fanned himself with his hat.

"This 'ere weather," replied the old janitor, as he stood his broom in the corner, "is freezing compared to what I experienced in Mexico. Why, Judge, I've seen it so hot in Santa Fe that ink boiled in the ink-stand while it was trying to write a letter to me. I was struck seven times in one day while driving an ice wagon."

"Mr. Joy," said his Honor, as he rose up and moved to his desk, "I was in hopes your late illness would be taken by you as a solemn warning, and I am grieved to find you still treading that same old path."

"Wasn't I ever in Mexico?" demanded the old man, as his face grew red.

"No," said his Honor, "I am sorry for you."

A bootblack behind the stove here began to grin. Bijah walked over and seized his hair and gave him a lift in the world and whispered in his ear:

"Boy, I want you to understand that I've been in more Mexicos than you've got hairs on your scalp, and any more grins around here will lose you the top of your head!"—Detroit Free Press.

How to Keep Lard.

WHEN the scraps are just beginning to get brittle and brown, put in a tablespoonful of fine salt to a quart of the hot lard, and there will be no trouble; the lard will keep perfectly sweet for any length of time, and the salt does no possible harm to any kind of cookery. A person can easily judge of the quantity of lard if they know how much the kettle holds. It makes the lard whiter and harder, aside from preserving it sweet. It must cook a little while after adding the salt. That designed for summer use should be either kept in a tight earthen jar or a tin bucket with a cover. To restore lard that is a trifle tainted, put the lard into an iron kettle, and cut up salt pork in thin slices—about one-half pound of pork to a gallon of lard; add two spoonfuls of salt, and let it cook till the pork is crisp; take out the salt and pork, and pour the lard into your jar, and you will never know that it has not always been sweet. But it is better to salt it in the first place, as it saves much trouble and time.

When the lard gets scorched by trying doughnuts, as it sometimes will (especially if the girls are doing it), it can be made nice again by slicing a raw potato in thin slices, and dropping into the kettle and frying till brown. They absorb all the bitter taste, and collect the dark specks on their surface, and make the lard fit for use again. Another way to cleanse lard in the frying-pan is just before you set your kettle away, to pour in some boiling hot water and let it stand and cool. When you wish to use it again, take a knife and run around the edge of the lard; lift it from the kettle, and lay it bottom side up on a flat plate, scrape off all the brown coating for the soap grease; turn out the water and cleanse the kettle; if any water stands in drops on the lard, let it drain off, and your lard is pure and sweet. By attending to these little items of economy, a great saving is effected in the course of a year, and farmers' profits are mostly made up of little things. It is a common remark of a farmer in a business that "his wife is extravagant!"—as if all the blame rested on her for his misfortunes. I think it is a mistake to lay every thing on the shoulders of the wives, for there are some men who have proved themselves "penny wise and pound foolish."

A Diet of Eggs.

CONSIDERING the enormous quantities of eggs which are imported annually from France into this country, it would seem not only that the business of poultry-farming is better understood across the Channel than it is here, but also that the English are even more fond of the French article of food. It is not an uninteresting question, the opinion of a popular medical writer in France upon the merits and demerits of a diet of eggs. After explaining the chemical composition of a hen's egg, and laying due stress upon the large proportion of albuminous matter contained in it, Dr. Valouroux goes on to assert that some prudence should be exercised in indulging an appetite for eggs. Of all the six hundred different modes of preparing them for the table, the most wholesome is that of simply boiling them *a la coque*, as the French phrase has it. But it is necessary even in accepting this rule to qualify it by adding that the egg should not be boiled too much, as in such case it becomes very much less digestible. Another injunction is that the eggs should not be eaten without taking some wine or other liquid at the same time; and the Doctor recounts a story of a certain modern Blue Beard who was said to have killed four or five wives successively by inducing them every morning to eat two eggs without drinking any thing at all. Moreover eggs are not to be devoured in large quantities at a time, unless the person making the experiment wishes to have a painful experience of the opinion that an egg is equivalent to a quarter of a pound of meat.

Appropos of this latter warning the Frenchman might have added, if he had known it, a very modern Devonshire story of a laborer who was ordered by the village doctor to eat eggs, and whose employer gave him a shilling to enable him to comply with these orders without going to any unreasonable expense. A few days after the grateful employer called to ask how the sufferer was. He had followed out the doctor's injunctions with alacrity, but, instead of being any better, was a great deal worse; and further inquiries elicited the fact that he had bought eighteen eggs with his shilling, and had at once set to and finished them at a sitting.—London Globe.

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STATE OF WISCONSIN—COUNTY COURT FOR ROCK COUNTY.

Notice is hereby given that at a Special Term of the County Court to be held in and for said County at the Court House, in the city of Janesville, in said county, on the second Tuesday of September, A. D. 1880, at 10 o'clock p. m., the following matter will be heard and considered: The petition of Edmund G. Chalmers for the appointment of himself as administrator of the estate of George Chalmers, deceased, late of the town of Newkirk, in said county.—August 18, 1880.

By the Court, AMOS P. PRICHARD, County Judge.

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